

A photograph of a dimly lit brasserie interior. In the background, a bar is visible with shelves stocked with various bottles. Several wire-mesh pendant lights hang from the ceiling. In the foreground, there are wooden tables and dark leather-upholstered chairs. The word "Brasserie" is written in a white script font across the middle of the image.

Brasserie



Brasserie

Brasserie offers unrivaled modern bistro fare, featuring a relaxing and cozy atmosphere.

Enjoy a semi-buffet breakfast inspired by seasonal ingredients, a curated selection of dishes on the à la carte menu.

Open for lunch and dinner, it's one of Ubud's finest dining spots, with live music on **Friday, Saturday and Sunday.**

Seating up to 90 people, it overlooks the hotel's picturesque rice paddies.

OPEN EVERY DAY
7 AM - 11 PM

LIVE MUSIC
FRI-SAT-SUN
7 PM - ONWARDS

@brasserieubud

From BHUMI to BRASSERIE

(Bhumi" means "Earth," which represents grounding, stability, and a deep connection to nature)

Taste of Harmony - 299

A special Five recipes blend in one set menu to represent the five spirits of life & living beings



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MENU DETAILS



Enjoy a special harmony at 299++ per person and for sharing portion (2 pax) at 513++ based on food only. Indulge in choice of alcoholic cocktail from our Bartender and selection of wine to complete the culinary experience.

all prices are in thousand of IDR and subject to 10% tax and 6.5 % service charge

From BHUMI To BRASSERIE

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East Salacca - 140

A refreshing cocktail with a tropical twist. Made from fresh salak juice, vodka, and spiced syrup

Strawberry Twist - 140

Enjoy the natural freshness in every sip. Made from fresh local strawberries, gin, and a touch of natural syrup.

Tropical Citrus - 140

An eco-friendly cocktail that emphasizes sustainability. Made from freshly local tangerine juice, combined with vodka and natural local honey syrup



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APPETIZER

Calamari Romesco Bites - 75

Lightly fried calamari paired with a bold, smoky Spanish-style romesco.

Korean Chicken Wings - 70

4 Crisp chicken wings coated in our signature gochujang glaze, topped with roasted sesame and scallions.

Falafel Mediterranean

Platter - 75

Crisp chickpea falafels served with velvety hummus, crispy rice paper, and pesto dressing.

Tempura Street Tacos - 75

2 Pcs Crispy golden tempura tucked into soft artisanal tacos, paired with tangy house slaw and a silky spicy mayo.

Char Siu Chicken - 58

Grilled chicken glazed in a luxurious sweet soy-honey reduction, served with handcrafted Asian pickles.

Mushroom Yakitori Glazed - 75

Grilled mushroom skewers brushed with a refined soy-sesame glaze

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APPETIZER

Classic Chickpea Hummus - 85

Smooth, handcrafted chickpea hummus drizzled with premium olive oil, served with warm sourdough.

Beef Creamy Croquetas - 76

Golden croquettes filled with silky minced beef cream, served with garlic aioli.



Nordic Salmon Avocado Toast - 90

Norwegian salmon 50gr layered over creamy avocado on toasted sourdough, finished with fresh tobiko.

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SOUP

Broccoli Cream Soup - 49

Velvety broccoli purée enriched with cream, topped with rustic toasted croutons.

Creamy Mushroom Soup - 65

Earthy wild mushroom cream, finished with rustic toast house baked.

Golden Pumpkin Cream Soup - 45

Slow-roasted pumpkin blended into a silky soup with carrot and a delicate cream swirl.

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SALADS

Siam Green Mango Salad - 75

Refreshing Thai-style green mango tossed with chili, herbs, Prawn and roasted peanuts

Korean Miso Salad - 69

Mixed greens draped in a delicate miso dressing, with sesame and crispy tempe.

Greek Salad - 55

Heirloom tomatoes, cucumber, olives, and creamy feta in an oregano vinaigrette.

Balsamic Garden Mix - 35

Seasonal garden greens elegantly dressed in aged balsamic.



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Classic Caesar Salad - 85

Crisp romaine tossed in our signature Caesar dressing with Parmesan and house-baked croutons.

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PIZZA DELIGHT

Chili Basil Prawn Pizza - 129

Spicy prawns, squid, and fresh basil on a crisp artisan crust.

Beef Pepperoni Pizza - 129

Classic pepperoni layered with pesto accents and melted mozzarella.

Cheesy Lover Pizza - 129

A decadent blend of three premium cheeses baked to a golden perfection.

Chicken Mushroom Pizza - 119

Creamy herb-marinated chicken and mushrooms over a rich of pizza base.

Creamy Vege Delight - 109

A crisp, thin-crust pizza topped with garden vegetables and a light herb cream.

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PASTA

Meatball Pomodoro -120

Handcrafted beef meatballs simmered in a vibrant tomato sauce over spaghetti.

Pork Belly Carbonara -115

Rich and indulgent carbonara crafted with crispy pork belly, egg yolk cream, and aged Parmesan.



Gochujang Creamy Seafood Pasta - 125

*A fusion of Korean spice and Italian richness—
fresh prawns, squid, and mussels folded into a
creamy gochujang sauce.*

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PASTA

Beef Bolognese - 95

Slow-cooked beef ragù in a deep, hearty tomato reduction with Parmesan

Beef Aglio Olio - 96

Al dente spaghetti tossed in fragrant garlic, chili, and olive oil, finished with tender slices of seasoned beef.

Seafood Pesto Tagliatelle - 135

Fresh tagliatelle infused with basil pesto, paired with succulent prawns and calamari.

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SANDWICHES & BURGERS

Crispy Fried Chicken

Burger - 135

Golden fried chicken drizzled with dill mayo and paired with fresh slaw.

Seoul Spicy Chicken

Burger - 135

Tender chicken glazed in gochujang for a bold Korean twist.



Classic

Cheeseburger - 140

Juicy grilled beef patty with cheddar, crisp lettuce, and house sauce.

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SANDWICHES & BURGERS

Pastrami Deli Melt - 139

Smoked pastrami layered with mustard and pickles on toasted rye bread.

Croque D' Brasserie - 129

Classic French ham and cheese with velvety béchamel, perfectly baked.

Reuben Classic Stack - 128

Corned beef, sauerkraut, and melted cheese with our rich Russian dressing and fries.



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MAIN COURSES

Roasted Chicken Mushroom - 175

350gr Herb-roasted chicken paired with a luxurious mushroom cream sauce with sweet mashed potato.

Green Harissa Chicken - 130

350gr Grilled chicken elevated with a vibrant North African green harissa and mashed potato

Spiced Roasted Chicken - 119

350gr roasted chicken marinated in aromatic house spices.

Butter Clam Noodle - 110

Fresh clams tossed with noodles in silky garlic butter

Grilled Fish Curry - 129

Fresh grilled 120gr fish bathed in a fragrant kecombrang-infused curry.

Gado - Gado - 68

Boiled mixed vegetable with peanut sauce, boiled potato, grilled tempeh and tofu

Pan-Seared Salmon - 219

100gr Perfectly seared salmon with a smooth honey mustard sauce.

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MAIN COURSES

Katsuobushi Smoky

Chicken - 90

Smoky chicken char siu served over rice with egg and fresh pickles.

Pork Basil Fried Rice -108

Wok-fried rice with crispy pork belly and fragrant Thai basil.

BBQ Glazed Pork Rib - 185

Tender pork ribs glazed in a deep, smoky barbecue sauce.

Stuffed Chicken Roulade - 99

Carrot, Cashew nut, stuffed chicken breast finished with pepper cream and Mashed potato.

Cauliflower Romesco - 90

Oven-roasted cauliflower with a vibrant, spicy romesco sauce.



King Prawn Toasted - 140

5 Pcs Grilled king prawns served atop toasted baguette with aromatic garlic butter.

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MAIN COURSES

Thai Peanut Beef - 245

200gr Grilled striploin dressed in a spicy Thai-inspired peanut and sweet soy glaze.

Fish & Chips - 80

Crispy beer-battered fish served with house fries and tartar sauce.

Bebek Bakar Taliwang - 158

Grilled half duck with authentic sauce from taliwang, served with steam rice, mix vegetable & coconut grated, kafir limo.

Orange Glaze Duck Confit - 198

Slow-cooked 200gr duck leg over creamy mashed potatoes with an elegant orange segment.

Oxtail Soup - 168

Slow cooking beef oxtail with mirepoix, cinnamon stick, clove, with stem rice, sambals, sweet soya, slice lime & crackers.

Prawn in Chili Butter - 140

5 Pcs Juicy prawns tossed in a bold chili-infused butter reduction.

Ribeye Steak - 258

200gr Premium ribeye grilled to perfection with herb butter, creamy mashed potatoes and roasted vegetables.

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DESSERT

Poached Vanilla Pear - 68

Slow-poached pear with passion fruit, sable crumble, and vanilla ice cream.

Blueberry Bliss Cake - 68

Soft vanilla sponge layered with luscious blueberry compote.

Trilogy Vegan Cheesecake - 68

A refined three-layer vegan cheesecake of vanilla, mint, and strawberry over a nut base.

Tipsy Churros Delight - 68

Warm cinnamon churros paired with coffee ice cream and whisky cream.

Chocolate Mousse - 68

Rich chocolate mousse with oatmeal crumble, cocoa powder, cookies, and vanilla ice cream.



Strawberry & Vanilla Cheese Cake - 68

Baked Australian cream cheese with strawberry-cinnamon compote and vanilla ice cream.

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SIDES

Shoestring Fries -35

Thin, crispy fries seasoned with signature house spices.

Triple-Cooked Chips - 35

Thick-cut potatoes fried three times for the ultimate crunch.

Steamed Rice -15

Soft, fluffy steamed rice.

Umami Rice -25

Savory rice infused with chicken bouillon, garlic, sesame, and katsuobushi.

Garlic Soy Rice - 25

Fragrant fried rice with garlic and light soy.

Mashed Potato -25

Creamy butter-infused mashed potatoes with herbs.

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Beverage MENU



Sip, Savor and Celebrate Every Moment

*Brassic invites you to sip, savor, and slow down.
Our beverage selection is a celebration of craftsmanship—from elegant whiskeys
& classic spirits to signature cocktails,
local favorites, and nourishing blends.*

*Whether you're in the mood to toast with something bold,
refresh with something light, or relax with something warm,
there's a perfect pour waiting just for you.*

Sparkling WINE COCKTAIL

Kir Royale - 140

Sparkling Wine and Creme de Cassis

Mimosa - 140

Sparkling Wine and Orange Juice



Apperol Spritz - 140

Effervescent and effortlessly chic — this refreshing blend of sparkling wine, Aperol, and soda water is the perfect toast to golden afternoons and lively evenings.

Lightly bitter, delightfully bubbly, and beautifully balanced — it's sunshine in a glass.

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SIGNATURE COCKTAILS

Daiquiri Brulee - 140

Rum, Mango Puree, Lemon Juice, and Aquafaba

Lychee Mint Martini - 140

Vodka, Fresh Pineapple, Fresh Lychee, Lychee Juice, Mint Leaf and Aquafaba

Mango Puree Mojito - 140

Light Rum, Mango Puree, Fresh Lime, Mint Leaf and Soda



Sky Espresso Martini - 140

Bold, smooth, and irresistibly uplifting — this refined blend of premium vodka, rich Kahlua, and freshly brewed espresso offers the perfect pick-me-up with a touch of elegance.

Crafted to awaken your senses and elevate your evening.

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CLASSIC COCKTAILS

Bloody Mary - 130
Blue Kamikaze - 130
Classic Mojito - 130
Classic Negroni - 130
Cosmopolitan - 130
Gin Tonic - 130
Long Island Tea - 130
Mai Tai - 130
Malibu Bay - 130
Margarita - 130
Midori Sour- 130
Pina Colada - 130
Tequila Sunrice - 130



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BALINESE SIGNATURE COCKTAILS

Arak Mint Sour - 119

Arak, Apple Mint, Lemon, Ginger and Lemongrass

Arak Passion - 119

Arak, Passion Fruit, Pineapple , Ginger and Sweet Sour Juice

Refreshing Arak - 119

*Arak, Mango puree, Lemon, Basil Leaf topped up with Mint
Lemonade*

Spicy Lips - 119

Arak, Infused chili, Mint, Lemon and Sugar



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MOCKTAILS

Tropical Passion - 60

Passion Fruit Syrup, Lime Juice, Basil, and Passion Fruit

Beautiful Ubud - 60

Mango, Lychee Syrup, Cranberry Juice, Mint Leaf, and Soda Water

Spiced Basil - 60

Basil Leaf, Sliced Ginger, Spiced Syrup, Lemon Juice, and Tonic Water

Rose and Butterfly - 60

Watermelon, Soursoup Juice, Rose Syrup, Cranberry Juice

Lychee

Mint Blast - 60

Indulge in a refreshing escape with our Lychee Mint Blast — a vibrant mix that awakens your senses.

Tropical pineapple juice sets the base, complemented by the zesty brightness of fresh lemon juice. A touch of sweet lychee syrup adds an exotic twist, while the mint syrup brings a cooling finish that lingers delightfully.

Perfect for sunny afternoons or whenever you need a deliciously uplifting moment, this drink is a tropical breeze in every sip.



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HEALTHY BLEND

Smooth Detox - 65

Carrot, Apple, Celery, Ginger and Lime

Passion Green - 65

Spinach, Mango, Banana, Passion Fruit

Immune Boost - 65

Green Apple, Pineapple, Celery, Lime and Honey

SMOOTHIES

Magic Booster - 65

Dragon Fruit, Soursop, Strawberry, Pineapple, Passion Fruit, and Yogurt

Berries Blend - 65

Raspberry, Blueberry, Cranberry, Strawberry, Blackberry and Yogurt

Mango Splash - 65

Mango and Yougurt



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FRESH JUICE

Apple - 50	Orange - 50
Avocado - 50	Papaya - 50
Banana - 50	Pineapple - 50
Lemon - 50	Strawberry - 50
Mixed Juice - 50	Watermelon - 50

SODA & WATER

Coca Cola - 25	Soda Water - 25
Diet Coke - 25	Aqua Still - 30
Sprite - 25	Equil Sparkling - 45
Tonic Water - 25	

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Our signature coffee blend is specially crafted to reflect the heart of Brasserie — rich, smooth, and beautifully balanced.

Sourced from the finest beans and roasted to perfection, this exclusive blend offers deep aroma, velvety texture, and a comforting finish.

Whether you're starting your day or winding down, let this unique brew be your perfect companion.

Signature Blend **COFFEE**

Espresso - 30

Espresso Double - 40

Americano - 45

Macchiato - 45

Cappuccino - 45

Piccolo - 45

Latte - 45

Affogato - 55

Iced Coffee - 50

TEA

House Tea - 35

English Breakfast, Chamomile, Earl Grey, Mint, Jasmine

Finest Tea Blend - 50

Cranberry Sunrise, Tropical Mango, Ubud Tranquil, Morning Shine, Bonne Nuit

Iced Lemon Tea - 40

Iced Lychee Tea - 40

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FRAPPE *Delight*

Cool, creamy, and irresistibly delicious —
our Frappe Delight is the perfect treat for any moment!

Avocado Frappe - 55

*Fresh Avocado Juice,
Espresso Shoot,
Choco Sauce and
Vanilla Iced Cream*

Cookies & Cream - 55

*Choco Cookies,
Espresso Shoot,
Simple Syrup, Fresh Milk,
Vanilla Syrup
and Whipped Cream*

Coconut Spiced Frappe - 55

*Espresso Shoot, Coconut Cream,
Fresh Milk, Spiced Syrup and
topped with Whipped Cream*

Matcha Frappe - 55

*Matcha, Simple Syrup,
Freshmilk and
top with Whipped cream*

**available in hot - 45K*

Red Velvet Delight - 55

*Red Velvet, Simple Syrup, Fresh
Milk and top with Whipped Cream*

**available in hot - 45K*

Caramel Macchiato - 55

*Espresso Shoot, Fresh Milk, Caramel Syrup
and topped with whipped cream*

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SPIRIT

BEER

Bintang - 55

Bintang Crystal - 60

Bintang Radler - 50

BRANDY

Cordon Bleu - 00 / 7800

Hennessy V.S.O.P Martell - 00 / 3500

BOURBON WHISKEY

Bulleit Bourbon - 200 / 3100

Jack Daniel's Tennessee - 175 / 2300

Jim Beam - 175 / 2300

Wild Turkey - 215 / 2500

CANADIAN WHISKEY

Canadian Club - 190 / 3100

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Gordon - 75 / 00

Hendrick - 250 / 3600

Tanquary - 150 / 2100



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TEQUILA

Jose Cuervo

Especial Reposado - 150 / 2300

IRISH WHISKEY

John Jameson Irish Whiskey - 125 / 2100

VODKA

Absolut Vodka - 125 / 2200

Vodka Belvedere - 275 / 4625

Vodka Sky - 75 / 1100

SCOTCH WHISKEY

Chivas Regal - 160 / 2600

Famous Grouse - 175 / 2900

Jhonnie Walker Black Label - 170 / 2800

Monkey Shoulder - 195 / 2600

Naked Grouse - 160 / 2600



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WINE *List*

by Glass RED WINE

BARON PHILIPPE Rothchild Merlot	200
ESCUDO ROJO Reserva pinot noir	275
GEORGES DUBOEUF Fleurie	200
BARON PHILIPPE DE ROTHSCHILD	
Pay's D'oc Pinot Noir	160
TWO ISLAND Cabernet Merlot	110
TWO ISLAND Shiraz	110

WHITE WINE

GRANT BURGE Series 32 Chardonay	190
MUD HOUSE Sauvignon Blanc	220
TWO ISLAND Sauvignon Blanc	110

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WINE *List*

by Bottle

Rose Wine

Black Cotta ge Rose Malborough 2018	700
Hatten Rose	350

White Wine

Grand Burge Series 32 Chardonnay	950
Two Island Sauvignon Blanc	550
Two Rivers Chardonnay 2017	1.150
Two Rivers Convergence Sauvignon Blanc 2018	1.000

Red Wine

Baron Philippe De Rothschild Pay's Doc Pinot Noir	800
Georges Duboeuf Fleurie	1.000
Morgan By Cellars Zinfandel	936
Grant Burge 5Th Generation Cabernet Merlot	1.500
Two Island Cabernet Merlot	550
Two Island Shiraz	550
Baron Philippe Rothchild Merlot	800
Cono Sur Reserva Cabernet Sauvignon	1.000
Escudo Rojo Reserve Pinot Noir	1.100
Finca Las Moras Cabernet Merlot	550
Haha Pinot Noir Malborough	1.100
Tall Horse Merlot	750

Dessert Wine

Hatten Pino De Bali	600
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Sparkling Wine

Hatten Jepun	650
Hatten Tunjung	650
Moet & Chardon Brut Imperial	4.800
Moet & Charlote Brut Iced Imperial	4.800



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